claim. Claim 7 has been rewritten in independent form and therefore the Applicant requests the objections to Claim 7 and 15 be withdrawn.

The Examiner rejected claim 6 under 35 USC §112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter. The Applicant has amended the claim for clarification and so respectfully requests the rejection be withdrawn.

Furthermore, the Examiner also objected to claims 3 and 9 as being dependent on a rejected base claim, however, the Applicant respectfully draws the Examiner's attention to removal of previous rejections against claim 1, and therefore requests the objection be withdrawn.

Please charge any shortage in fees due in connection with the filing of this paper, including Extension of Time fees, to Deposit Account No 14.1437. Please credit any excess fees to such deposit account.

Respectfully submitted,

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Claim Amendments:

Amend claims 1, 6, 7, 10 as set forth in the following listing of claims:

1. (currently amended) A method of increasing and qualitatively nuclifying the content of flavonoids and phenolic constituents in a plant selected from grapevines, cherries, plums, sloes, blueberries, strawberries, citrus fruit, pawpaw, red cabba; b, broccoli, Brussels sprouts, kale, carrots, parsley, celery/celeriac, onions, garlic, tea, coffee, cacao, maté, hops, soya, oilseed rape, Aronia melanocarpa or Ginko biloba, which comprises treating the plant with an acylcyclohexanedione of the formula I

where R is hydrogen or C₁-C₆-alkyl and R' is C₁-C₆-alkyl or C₂-C₆-cycloalkyl, or with a suitable salt of I,

thereby giving the plant an increased and qualitatively modified content of flavonoids and phenolic constituents compared to an untreated plant.

2. (previously presented) A method as claimed in claim 1, wherei i the plant is treated with an acylcyclohexanedione of the formula II and/or the formula II.

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- (previously presented) A method as claimed in claim 1, wherein the content of flavonoids 3. and phenolic constituents of grapevines is increased and qual i atively modified.
- (previously presented) A method as claimed in claim 1, when t in the content of flavonoids 4. with an unsubstituted C atom in the 3-position, and the oligo ners and polymers of these flavonoids, is increased.
- 5. (canceled)
- (currently amended) An extract, juice, wine or press cake will an increased and 6. qualitatively modified content of comprising flavonoids and other phenolic constituents, constituents obtained from grapes of a red grape vine variety, the grapevine plant previously having been treated with at lease one acylcy clohexanedione of the formula I

where R is hydrogen or C₁-C6-alkyl and R' is C₁-C6-alkyl or C3-C6-cycloalkyl, or with a suitable salt of I, such that the content of flavonoids and other phenolic constituents of the grapevine has been increased and qualitatively modified.

(currently amended) A composition for treating illnesses associated with human or 7.

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animal health, health promoting composition or tonic for huma 18 or animals, or a cosmetic comprising the plant selected from grapevines, cherri 13, plums, sloes, blueberries, strawberries, citrus fruit, pawpaw, red cabbage, bn >:coli, Brussels sprouts, kale, carrots, parsley, celery/celeriac, onions, garlic, tea, coffee, cacao, maté, hops, soya, oilseed rape, oats, wheat, rye, Aronia melanocarpa or Ginko biliba or a part of the plant or a product prepared with the plant selected from juices, teas, extracts, fermentation products or fermentation residues, wherein said plant has been treated with the acylcyclohexanedione of claim 1 of the formula I

where R is hydrogen or C1-C6-alkyl and R' is C1-C6-alkyl or C:-C6-cycloalkyl, or with a suitable salt of I.

- (previously presented) A method as claimed in claim 1, where in the plant is an apple 8. plant.
- (previously presented) A method as claimed in claim 1, where in the plant is a grapevine. 9.
- (currently amended) A method for producing a plant preparation with an increased and 10. qualitatively modified content of flavonoids and phenolic constituents, which method comprises
 - treating a plant selected from from grapevines, cherrie; plums, sloes, blueberries, (1)

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strawberries, citrus fruit, pawpaw, red cabbage, brocco :, Brussels sprouts, kale, carrots, parsley, celery/celeriac, onions, garlic, tea, cof i.e, cacao, maté, hops, soy, oilseed rape, Aronia melanocarpa or Ginko biloba, with an acylcyclohexanedione of formula I

where R is hydrogen or C1-C6-alkyl and R' is C1-C6-al (yl or C3-C6-cycloalkyl, or with a suitable salt of I; and

- harvesting and processing the plant or parts of the plant to obtain a plant **(2)** preparation which has an increased and qualitatively n (diffied content of flavonoids and phenolic constituents.
- (previously presented) The method as claimed in claim 10, wherein the plant is treated in 11. step (1) with an acylcyclohexanedione of formula II and/or formula III

12. (previously presented) The method as claimed in claim 10, where a plant preparation with Serial No. 10/009,629

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- an increased content of flavonoids with an unsubstituted C-atcm in the 3-position, and of the oligomers and polymers of these flavonoids, is obtained.
- 13. (previously presented) The method as claimed in claim 10, wherein the plant is an apple plant.
- 14. (previously presented) The method as claimed in claim 10, wherein the plant is a grapevine.
- 15. (previously presented) The composition or tonic as claimed in claim 7, wherein, after having been treated with the acylcyclohexanedione, the plant or parts of the plant have been harvested and processed to obtain said composition or to ric.